# FOOD FACILITY INSPECTION REPORT

#### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 1 of \_\_\_\_\_

T	0			`	,	0102	1111(01	00) 934-0103	7			
Name of Facility/ DBA:    Comparison												
Addre	Address:							Reinspection Date (on or after):				
245 E. WALKER ST. DRIVING							C	1 95963	15963 (Reinspections are subject to fees)			
Owner	Owner/Permitee:					Phone No.:			Inspection Time:	Permit Ex		
1	1 5				10	Phone No.: (530) 585 - 909 8			4:00		T	
LIIS SAAVEDIA (5						30)	Contification Deter					
Certificate Expiration Date:									2:			
FAULORA MUNDON (Certificate expires five years after it is issued											ued)	
Service: Routine Inspection Reinspection Complaint Construction/Pre-opening Other:  Applicable Law CALIFORNIA RETAIL FOOD CODE ("CalCode), Beginning with section 113700, California Health and Safety Code (See reverse side of sheet for summary)												
Applica	able Law	v(CALIFO)	RNIA RETA	IL FOOD CODE ("CalCode), Beginning with	h section .	113700, C	alifornia	Health and Safety Code (	See reverse side of sheet for sum	ımary)		
	In = In	compliar	nce N/.	A = Not Applicable $N/O = Not Obset$	erved	Maj = N	Aajor vio	olation Out = Items	s not in compliance COS	= Corrected	1 On Site	e
				ritical Risk Factors for Disease	Maj	Out	COS				Out	COS
	(In)		Demonstration of knowledge						arge present and performs duties			
(P)		NUO		nunicable disease restrictions					ness and hair restraints			
The last		N/O N/O		arge of eyes, nose, mouth g, tasting, drinking, tobacco use	-			26. Approved thawi 27. Food separated:	-			-
In		N/O		s clean & properly washed, glove use	1	×		28. Washing fruits a				
In		1		washing facilities available		*			s properly identified, stored	and used		
In	N/A	N/O		er hot and cold food holding temps	×	×		30. Food storage, 31	1. Self service, 32. Labeled			
In	N/A			as a public health control, records				33. Nonfood contac				
	N/A	N/O		er cooling methods	-			<del></del>	cilities maintained, test strip			
In	N/A N/A	N/O (N/O		er cooking time and temps eating temperature for hot holding	-				usils, approved, clean good reasils and linens, storage and t	+	×	
In	N/A	N/O		med and reservice of food				37. Vending Machin		use		
(In)	11/21			safe and unadulterated				38. Adequate ventil				
(In)	N/A	N/O	14. Food	contact surfaces clean and sanitized				39. Thermometers p	rovided and accurate			
(In)				from approved source					roperly used and stored			
In	NIA	N/O		stock tags, 17. Gulf Oyster regs				The state of the s	er backflow prevention	1		-
In In	MIA	N/O N/O		pliance with HACCP plan sory for raw/undercooked food			-	<del></del>	ly disposed; facilities maintai supplied, properly constructe			
In	N/A	140		th care/ School prohibited food				<del></del>	vermin proof, personal items		×	
(In)		21. Hot & cold water. Temp: \20 t °F					·	and ceilings maintained and clean				
(II)			22. Wastewater properly disposed				46 No unannroyed	ed living or sleeping quarters				
			ZZ. Was	icwatci property disposed	_		-	40. No unapproved	iiving of siceping quarters			
(In)				odents, insects, birds, animals				47. Signs posted; Pe	ermit & inspection report ava	nilable		
								<del></del>	ermit & inspection report ava	ilable		
(In)		гэ						47. Signs posted; Pe	ermit & inspection report ava	ilable		
No P	PHF		23. No r	odents, insects, birds, animals		0.00		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
(In)		[ ] Food	23. No r	Location		°F		47. Signs posted; Pe	ermit & inspection report ava quired	ation		
No P	Co	OKE	23. No r	Location  Bowl of the or		°F		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P	Con	DIVE	23. No r	Location  Bowl of TAP of STEAM TAP	7	°F		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P	Con	DIVE JION DUR	23. No r	Location  Bowl of the or STEAM TABLE  MNOER 2 - Door	<u> </u>	oF		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P	Con	DIEN JION SUR CAE	23. No r	Location  Bowl of the ore the	<u> </u>	ok		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P	Con	DIVE JION DUR	23. No r	Location  Bowl of the or STEAM TABLE  MNOER 2 - Door	E	ok		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P °F 68 37 41	Con	DICAL SUR CAE HEES	23. No r	Location  BOWL ON TOP OF STEAM TABLE  UNDER 2 - DOOR EVERTST FRIDE STEAM CARLLE FRIDER	E	oF		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P °F 68 37 41	Con	DIEN JION SUR CAE	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  EVEREST FRID  EVEREST UNDER  GRILL FRIDGE  ATOP STEAM	E	oF		47. Signs posted; Pe 48. Plan Review Re	ermit & inspection report ava quired			
No P °F 68 37 41 139	Con	DKE VION CAE HEES	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  EVEREST FRID  EVEREST UNDER  GRILL FRIDGE  ATOP STEAM  TABLE	E			47. Signs posted; Pe 48. Plan Review Re Food	ermit & inspection report ava quired			
No P °F 68 37 41 139	Con Su Ct	DKE VION CAE HEES	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  EVEREST FRID  EVEREST UNDER  GRILL FRIDGE  ATOP STEAM	E		700	47. Signs posted; Pe 48. Plan Review Re Food	ermit & inspection report ava quired			
No P °F 68 37 41 139	Con Second	DION SUR CAS HEES HEES	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  EVEREST FRID  EVEREST UNDER  GRILL FRIDGE  ATOP STEAM  TABLE	J101	AT		47. Signs posted; Pe 48. Plan Review Re Food	ermit & inspection report ava	ation	w	
No P °F	Cr. See	JION SUR CASES	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  EVENTST FRID  EVENTST FRID  EVENTST FRID  EVENTST FRID  ATOP STEAM  TABLE  FACRITICAL	JIDI	HA	ZA	47. Signs posted; Pod 48. Plan Review Re  Food	ermit & inspection report ava	ation		ER
No P °F 68 37 41 139 Con	Con Second Con Recommendation	ORE OR	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOF  2 VENEST FRID  EVENEST FRID  ATOP STEAM  TABLE  L POTENTIAL  ABOVE 135°F	JIOI	HA	ZA	47. Signs posted; Pod 48. Plan Review Re  Food  Food  TIMES	Loca  TOOD AT A	ation  SECO	001	ED
No P °F 68 37 41 139 Con 7	Con Second Harmon	OKEN JION JION JOHN CASES HEES Its:	23. No r	Location  BOWL ON TOP OF  STEAM TABLE  MNOER 2 - DOOF  EVENTST FRID  EVENTST FRID  EVENTST FRID  EVENTST FRID  FACRITICAL  ABOVE 135°F  ONS & CHILLIS	JIO1 A	HA HA	ZA or	Food  Food  TMES  ON TOP	TOOD AT/E	ation  SECO	001	ER
No P °F 188 37 41 139 Con 7	Con Second Cre Re-	DION SUR CASCASSISSISSISSISSISSISSISSISSISSISSISSISSI	23. Nor	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOR  EVERTST FRID  EVERTST UNDER  GRILL FRIDGE  ATOP STEAM  TABLE  ABOVE 135°F  ONS & CHILLIS  DISPOSED O	JIO1	HA HA	ZA POL	Food	TOOD AT/E	ation  SECO  CITAG	00 (C	•
No P °F 188 37 41 139 Con 7 12 20	Con Ski	OKEN JION CAL CAL HEES Its:	23. Nor	Location  BOWL ON TOP OF  STEAM TABLE  MNOER 2 - DOOR  EVENTST FRID  EVE	JIOI A	HA LA SIL	TA TA TO TO TA NO	Food	TOOD AT/E MEASURE OF STEAM	ation  SECO  OUTAGE	AI	•
No P °F 188 37 41 139 Con 7 12 20	Con Ski	OKEN JION CAL CAL HEES Its:	23. Nor	Location  BOWL ON TOP OF  STEAM TABLE  UNDER 2 - DOOR  EVERTST FRID  EVERTST UNDER  GRILL FRIDGE  ATOP STEAM  TABLE  ABOVE 135°F  ONS & CHILLIS  DISPOSED O	JIOI A	HA LA SIL	TA TA TO TO TA NO	Food	TOOD AT/E MEASURE OF STEAM	ation  SECO  OUTAGE	AI	•
No P °F 68 37 41 139 Con 7 41 12 20 5 12	Con Second Secon	OKEN JION CAL CAL HEES Its:	23. Nor	Location  BOWL ON TOP OF  STEAM TABLE  MNOER 2 - DOOR  EVENTST FRID  EVE	JIOI A	HA 168	24 20) 20)	Food	TOOD AT STEAM  ACH  TIME GUST  OD MUST	ation  SECO  OUTAGE	AI	•

# OFFICIAL INSPECTION REPORT

### **Continuation Sheet**

#### GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103 Page 2 of 2

Name of Facility / DBA:	Inspection Date:
QUE BRAVA TADUERIA	12/13/23
Address:	
Owner/Permitee:	
Comments:	
5) THEIR HANDS,	
6 AM HANDWASH SINKS SHALL BE	PROPERTY SUPPLIED
WITH SOAP & PAPERTOWIES AT A	UTIMES THE
BUSINESS IS OPEN. 2 THE H. SINI	
35) DISCONTINUE USING PLASTIC (	GROCERY BAGS TO
HOLD FOOD DNLY USE FOOD GI	RADE PLASTIC BAGS.
PHONES, ETC. ) IN A DESIGNATED	DAREA, OR ON
PERSON. NOBSERGED CELL PHONE	IN W/ UTENSILS+
TOD.	1
Received By:	to005) HI TEM